

>> PLEASE FORWARD TO YOUR PURCHASING AND SALES DEPARTMENT! <<

NEWS FOR OUR DEALERS AND PARTNERS!

WINTER
-2008-

THE NEW SPACE-SAVING AND WELL-PRICED TABLE TOP VACUUM PACKAGING MACHINE NIKIVAC:

Due to the increasing demand and importance of vacuum packaging machines, we have extended our range of products. The new NikiVac makes available a robust and space-saving all-round machine for butchers, food trades as well as for the gastronomy and hotel sector which can be used to vacuum package products up to a weight of 5 kg. The machine has a vacuum pump from Busch and a power connection single phase of 230 Volt and this way it can be connected to any power outlet. Did we arouse your interest? Then please do not hesitate to contact your responsible contact person for a presentation of the machine.

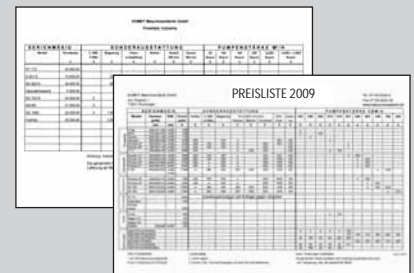
LARGE VACUUM CHAMBER TO PACKAGE PRODUCTS OF UP TO 5 KG!



BENEFIT FROM OUR CURRENT PRICES. OUR NEW PRICES WILL BE VALID FROM JANUARY 1ST; 2009 ON.

On January 1st, 2009 the prices for our machines will increase due to the further increasing prices for raw material. Please find attached the new price list for the standard machines, for any other machines you can of course request price lists from us.

The prices for spare parts will increase by 2% on January 1st, 2009. For all who rapidly take their decision, our current prices are applicable for orders which are submitted until December 31st, 2008.



THE WINNERS OF OUR E-MAIL ADDRESS PROMOTION HAD BEEN DETERMINED!

Our campaign of E-Mail addresses had been very successful. In the meantime, the winners had been determined and they will be informed in the next few days!

If you did not yet submit your address you can of course still send it to us. This way, you will receive our newsletter in due time from 2009 on, absolutely up to date, "all around the clock" and wherever you are it will be available to you online. Please send your e-mail to komet@vakuumverpacken.de mentioning the keyword "Online newsletter".

VACUUM PACKAGING AND COOKING IN VACUUM (SOUS-VIDE) IN THE HOTEL SECTOR AND GASTRONOMY

Vacuum packaging has become indispensable everywhere where perishable food is produced or offered. Meat and sausage products, poultry, some ready-to-serve meals, soups, sauces, cheese, fish and other food become longer lasting and will not have any loss in weight and flavor. The vacuum packaging has a decisive advantage in particular for the storage.

Furthermore, not only commercial advantages in the procurement of the vacuum packaging machine are playing a role, but also the taste of the products. By now, more and more cooks recognize the advantages of vacuum cooking, i.e. the meat becomes particularly tender and juicy. In the meantime, there is already a range of special books and reference books available regarding the topic of vacuum cooking.

We are planning a range of additional materials (brochure for the gastronomy, Sous-Vide technique DVD, etc.) as sales support in particular for this demand and target group in order to even better comply with the increasing demand in this field and also to be able to support the commerce a great deal better.



KOMET IS INNOVATION!

At several trade fairs we are presenting our latest new developments live. See for yourself.

TECHNICAL DETAILS

KOMET VACUUM PACKAGING UP TO THE VAPORIZATION POINT

The KOMET sensor control Perfect allows pulling a vacuum up to the boiling point (evaporating point) by default.



The boiling point is shifted by lowering the air pressure in the vacuum chamber. This way e.g. hot water of a temperature of 20°C is becoming compact or gasiform at an absolute air pressure of 23.4 mbar (97.66% vacuum). The emerging vapor may be recognized in the machine by formation of bubbles on the product or in the packaged liquid. Evaporating vapor can then also attain the vacuum pump and cause corrosion of the pump.

In order to avoid on the one hand that the product quality is suffering and on the other hand that the water which became gas attains the pump process, the control will stop the vacuum process by means of recognition of the boiling point as soon as the vacuum height (physically) does not change any longer. This decisively avoids dehydration of the product and finally also corrosion of the pump. As a result you attain a longer durability of the vacuum pump and of the oil and you minimize the returns due to poor packaging quality – you will be able to save hard cash.

Please visit us on the following exhibits and see the advantages of KOMET vacuum packaging machines:

FRUIT LOGISTICA BERLIN
04.02.-06.02.2009

BIO FACH NÜRNBERG
19.02.-22.02.2009

ANUGA FOOD TEC, KÖLN
10.03.-13.03.2009

INTERNORGA HAMBURG
13.03.-19.03.2009

ANUGA FOOD KÖLN
10.10.-14.10.2009

SERVICE-HOTLINE:

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+49 (0) 71 53 / 83 25-18

+49 (0) 71 53 / 83 25-19

FAX-HOTLINE FOR SPARE PARTS:

+49 (0) 71 53 / 83 25-27

